



## CHAAT/ STREET FOOD

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|--|---------|
| 1- SAMOSA (2pcs)   | \$8.00  |
| Triangle pastires filled with savoury potato filling and deep fried. |         |
| 2- DAHI BHALLA CHAAT   | \$14.00 |
| Deep fried dumplings topped with yogurt, spices and sauces           |         |
| 3- SAMOSA CHAAT  | \$14.00 |
| Triangle potato filled pastry topped with yogurt, spices and sauces  |         |
| 4- ALOO TIKKI CHAAT  | \$14.00 |
| Potato patty topped with yogurt, spices and sauces.                  |         |
| 5- PAPRI CHAAT   | \$14.00 |
| Crispy fried wheat biscuit topped with yogurt, spices and sauces.    |         |

## ENTREE (STARTERS)

### BAR-B-Q VARIETY

All BBQ items are cooked fresh on charcoal and served on hot sizzler plates accompanied by mint sauce

**1-SPECIAL NAMKIN BOTI (lamb) 10 pcs \$22.00**

This one is a speciality of us. Boneless pieces of lamb marinated with special spices and cooked on charcoal till perfection

**2- FRIED FISH \$22.00**

Tender boneless pieces of fish marinated in spices and fried.

**3-SEEKH KEBAB (lamb) 4pcs \$20.00**

Minced lamb blended with tandoori herbs and spices, skewered and roasted on charcoal grill.

**4- RESHMI KEBAB (chicken) 4pcs \$20.00**

A unique fusion of grilled chicken kebab treated with freshly shredded cheese.

**5- HARA BHARA KEBAB (chicken) 4pcs \$20.00**

This is a unique blend of chicken mince with freshly chopped green herbs and grilled on charcoal.

**6- CHICKEN TIKKA (10 pcs) \$20.00**

Tender boneless pieces of chicken marinated in special spices and yogurt and cooked on charcoal.

**7-MALAI TIKKA (10 pcs) \$20.00**

Juicy pieces of chicken marinated in a creamy sauce overnight and grilled to perfection.

**8-KASTORI TIKKA (10 pcs) \$20.00**

The Pieces of tender boneless chicken marinated in creamy sauce over night, topped with melting cheese.

**10-PANEER TIKKA [V] \$18.00**

Our Homemade cottage cheese cooked soft and spongy with a smoky, tangy flavour and grilled on charcoal.

**11-BAR-B-Q SPECIAL MIX PLATTER \$30.00**

This is superb; this is the best of all!! This Giant Platter has Seekh kebab, Reshmi Kebab, chicken tikka, malai tikka, kastoori tikka and lamb boti.

**12- BAR-B-Q SPECIAL JUMBO PLATTER \$50.00**

This is giant platter. It is a mix of all the bbq items.

## **MAIN COURSE**

### **CHICKEN VARIETY**

**1-CHICKEN KARAHI HALF \$22.00 FULL \$28.00**

Juicy bone on pieces of chicken cooked in fresh herbs and spices till perfection.

**2-SHAHI HANDI \$18.50**

Tender boneless chicken cooked with rich aromatic spices topped with ginger and coriander.

**3-CHICKEN HANDI \$18.50**

Delicious pieces of boneless chicken marinated tender in yoghurt, cream and spices, and then cooked in a spicy mix of onions, tomatoes and fresh ginger.

**4- ACHARI HANDI \$18.50**

It's hot and it's pickely. Boneless chicken marinated tender in yoghurt and spices, and then cooked in onion and tomato gravy with traditional homemade pickle.

**5-BUTTER CHICKEN \$18.50**

Succulent pieces of chicken tikka cooked in Tandoor, then finished in a creamy tomato nutty and butter sauce, very mildly spiced. Everyone's favorite!!

**6-CHICKEN TIKKA MASALA** **\$18.50**

Charcoal grilled chicken fillets cooked with coriander seeds, fresh ginger in a chef special spicy sauce.

**7-MURGH CHOOLAY** **\$18.50**

A blend of chickpeas curry with pieces of bone on chicken cooked till perfection.

**8-SHIKARPURI KARAH** **\$25.00**

Succulent and juicy pieces of chicken cooked with carom and fennel seeds, ginger, garlic, finely chopped tomatoes, onions and green chillies

**GOAT/LAMB VARIETY**

**1-LAMB SHINWARI KARAH** **HALF \$27.00 FULL 35.00**

A very popular dish from Northern Pakistan. Extremely tender morsels of goat shoulder, including the flavourful bone marrow, tempered with salt, black pepper, green chilli freshly julienned ginger.

**2- SEEKH KEBAB FRY (SPECIAL)** **\$27.00**

Tender chargrilled seekh kebabs in aromatic gravy with spices.

**3- LAMB MASALA /GOAT KARAH** **\$27.00**

Tender pieces of slow cooked spring lamb falling off the bone garnished with coriander, green chilli and ginger.

**4-MUTTON KORMA** **\$18.50**

A mutton dish that is made with the best mutton and aromatic spices in a yogurt and tomato based gravy and cooked on a slow flame till perfection.

**5-NEHARI** **\$18.50**

The dish is known for its spiciness and taste. It is cooked overnight in various vessels, this results in extremely tender beef served with freshly cut coriander, green chilli, ginger and lemon wedges.

**6- GOAT PAYA** **\$18.50**

Goat trotters cooked with aromatic spices overnight till perfectly done.

## VEGETERIAN VARIETY

**1-PANEER KARAHI/PANEER MAKHNI [V] \$15.00**

Chunky pieces of cottage cheese cooked in a zesty, nutty blend of red curry, garam masala and a touch of cream.

**2-DAAL MAKHNI [V] \$15.00**

Mix of Black lentils and kidney beans cooked overnight and tempered with fresh green chilli, ginger, coriander, butter and fresh cream.

**3-LAHORI CHOOLAY [V][VEGAN] \$15.00**

Authentic great combination of chickpeas mixed with ground spices, coriander and green chilli.

**5-PALAK PANEER [V] \$15.00**

Homemade cottage cheese cubes cooked in a yummy spinach, garlic and herb combination.

**6- BUTTER PANEER MASALA [V] \$15.00**

Homemade cottage cheese cubes cooked in buttery sauce topped with cream.

## RICE VARIETY

**1-CHICKEN BIRYANI \$15.00**

A great combination of saffron rice cooked with spiced chicken in a tomato and onion based sauce.

**3-CHICKEN TIKKA BIRYANI \$16.00**

Tender pieces of boneless chicken marinated in tandoori spices, grilled on charcoal served over the bed of biryani rice.

**4-SEEKH KEBAB BIRYANI \$16.00**

Lamb/Chicken mince tempered with herbs and spices, grilled on charcoal and served over the bed of aromatic biryani rice.

**5-MIX BBQ BIRYANI** **\$40.00**

Variety of BBQ served over the tray of biryani rice

**6-STEAMED RICE [V][VEGAN]** **\$5.00**

Best quality basmati rice steamed till perfection.

**7-SAFFRON RICE [V][VEGAN]** **\$5.00**

Fluffy basmati rice with added saffron, Simple yet yummy

### **BREAD VARIETY**

**1-TANDOORI ROTI** **\$3.00**

Traditional Pakistani tandoori roti made with wholemeal flour cooked in tandoor.

**2-ROGHNI NAAN** **\$4.00**

Traditional soft naan bread topped with sesame seeds and butter

**3-KALONJI NAAN** **\$3.50**

Traditional naan bread topped with black seeds and butter

**4-GARLIC NAAN** **\$3.50**

Naan bread butter flavored with a generous helping of garlic butter.

**5-PLAIN NAAN** **\$3.00**

Plain flour bread from the Tandoor.

**6-BUTTER NAAN** **\$3.50**

Plain flour bread from the Tandoor topped with butter.

### **ACCOMPAINMENTS**

**1-Mint Raita** **\$3.50**

Yogurt dip with mint

**2-Mix Salad** **\$7.00**

Fresh salad vegetables with green salad leaves

## DESSERTS

**1-GULAB JAMUN (2 pcs)** **\$7.50**

Milk dumplings fried and dipped in sugar syrup

**2- KHEER** **\$7.00**

Rice pudding garnished with almonds and pistachios.

**3-GAJAR KA HALWA** **\$8.00**

A delicacy of subcontinent. A dessert made from grated carrots, sugar and pure ghee, topped with khoya and nuts.

## COLD BEVEREGES

**1-MANGO LASSI** **\$6.00**

**2-SWEET/SALTY LASSI** **\$7.00**

Blend of yogurt and milk with sugar/salt.

**3-MINT LEMONDADE** **\$7.00**

Combination of mint and lemon crushed with ice.

**4-PINA COLADA** **\$7.00**

Mix of coconut and pine apple.

**4-SOFT DRINK CAN** **\$3.00**

**5-HOLSTEN DRINK** **\$5.00**

## **HOT BEVEREGES**

**1- MILK TEA** **\$4.00**

Traditional tea made with black tea, milk and sugar.

**2-GREEN TEA/BLACK TEA** **\$3.00**

**3- KASHMIRI CHAI (PINK TEA)** **\$5.00**

Kashmiri chai is traditionally made from special tea leaves, milk, salt, pistachios, almonds, cardamom, and cinnamon, speciality of Pakistan.